

MENU



Landgasthof Alt-Enginger Mühle

Opening hours:

Tuesday - Saturday:

5 - 11 p.m.

(kitchen closes at 9 p.m.)

Sunday:

11.30 a.m. - 2.30 p.m. and 5 p.m. - 9.30 p.m.

(kitchen closes at 2 p.m. and 9 p.m.)

Monday day off

(special opening hours apply for parties of 20 people or more)

Starters

Parmesan fries with truffle mayonnaise	-veggie-	6,50
Garlic baguette with aioli	-veggie-	7,--
Fresh goat's cheese medallions with beetroot, lamb's lettuce and walnuts	-veggie-	12,--
House-marinated orange and lime salmon with honey mustard sauce, potato pancakes and salad		12,--

Soups

Pumpkin soup with caramelised seeds and oil	-vegan-	7,--
Beef consommé with cheese dumplings and chives		7,--

Salads

Colourful salad with potato dressing, dried cranberries, seeds and croutons	-vegan-	15,--
with chicken breast strips		22,--
with baked Camembert and cranberries	-veggie-	21,--
Small mixed salad with potato dressing	-vegan-	7,50

Tarte flambée

Alsatian tarte flambée with cream, onions, bacon and garlic		11,--
Tarte flambée with cream, dates, bacon, chives and garlic		12,50
Vegetarian tarte flambée with cream, pumpkin, Camembert, cranberries, pumpkin seeds and garlic	-veggie-	14,50

Main courses

Crispy vegetable strudel with potato and pumpkin purée, roasted almonds and braised vegetable jus	-vegan-	18.50
Winter bowl with bulgur wheat, lamb's lettuce, red cabbage salad, lentil salad, carrots, apricot chutney, roasted seeds and breadsticks	-vegan-	17,50
Fried trout fillets with almond and nut butter, parsley potatoes and salad		22,--
Homemade fish fingers with potato and pumpkin purée, remoulade sauce and cucumber salad		22,--
'Mill plate' Medallions of Meisterfrisch beef, pork and chicken with cream mushrooms, bacon beans and fried potatoes		24,50
Viennese schnitzel made from veal loin fried in clarified butter, served with parmesan fries, truffle mayonnaise, cranberries and lemon		28,50
Smash burger in a brioche bun, with cheddar cheese, braised onions and honey-chilli mayonnaise, served with coleslaw and French fries		19,--
Beef roulade – stuffed with bacon, onions and cucumber – served with braised sauce, cranberry red cabbage and croquettes		24,--
Zurich-style pork fillet in cream sauce with mushrooms, onions, rösti and salad		21,--
Roast goose sausages with braised onion sauce, cream savoy cabbage and parsley potatoes		21,--

Extras:

Mayonnaise, ketchup, mustard	0,90
Truffle mayonnaise	1,80
Cranberries	1,50
Remoulade sauce	1,50
Sauce	3,--

Children

Chicken Crossies with French fries		8,50
Vegetable nuggets with French fries	-veggie-	8,--
'Children's mill plate' Small pork and chicken medallions with cream mushrooms and fried potatoes		17,50
Children's veal schnitzel with French fries		14,--
3 potato pancakes with apple sauce	-veggie-	6,50
Children's ice cream sundae with vanilla and strawberry ice cream, chocolate sprinkles and cream		5,50

Sweets

Waffle pancakes with cinnamon plums, roasted almonds and vanilla ice cream		8,50
Chocolate cream with pear chutney and toffee caramel ice cream	-vegan-	8,50
'Affogato al Café' – double espresso with 1 scoop of vanilla ice cream		6,20
Fresh waffle		4,--
+ cream		0,80
+ hot cherries or cinnamon plums		2,--
+ 1 scoop of vanilla ice cream		2,--
3 scoops of mixed ice cream		6,--
+ cream		0,80
+ hot cherries or cinnamon plums		2,--
1 scoop of ice cream: vanilla, chocolate, strawberry, walnut or speculoos		2,--
1 scoop of ice cream: toffee caramel or bourbon vanilla	-vegan-	2,--
1 scoop of sorbet: raspberry or lemon	-vegan-	2,--